



EST **MILLER** 1857
TAVERN

TORONTO

PRIVATE DINING

3885 YONGE ST, NORTH YORK, ON M4N 2P2



CANAPE PLATTERS

EACH PLATTER SERVES 20

MEAT

CHARCUTERIE

Chef's Selection of cured meats, pate, mustards, olives, and preserves
\$220

ROAST BEEF SLIDERS

Sliced prime rib, horseradish aioli, house made rolls, crispy onions
\$140

PULLED CHICKEN SLIDERS

house BBQ sauce, slaw, chipotle aioli
\$140

WAGYU CHEESBURGER SLIDER

Aged Cheddar, Truffle Aioli.
\$240

CRANBERRY, BRIE, AND PROSCIUTTO CROSTINI

Mint, balsamic glaze
\$140

HAND CUT STEAK TARTARE

Cured egg yolk, capers, gherkins, shallots, Dijon, Crostini
\$95

GRILLED LAMB SPEDUCCI

almond dukkah
\$85

VEG

CHEESE PLATTER

Artisinal cheeses, seasonal fruit, nuts, house made preserves
\$230

PORCINE MUSHROOM ARANCINI

Truffle aioli
\$75

CARAMELIZED ONION AND FETA TARTLETS

Thyme, honey
\$120

FISH

SHRIMP COCKTAIL

Chilled poached shrimp, house cocktail sauce, lemon
\$70

EAST COAST OYSTERS

Champagne mignonette, horseradish, lemon
\$90

GRILLED SHRIMP SKEWER

Chimichurri sauce
\$130

CRAB CAKES

Tartar sauce, Old bay, lemon
\$140

TUNA TARTAR

Capers, mustard aioli, herb de Provence, lemon, crostini
\$155

BEET CURED SALMON

sourdough toast horseradish Crème fraiche, chives
\$95

SEAFOOD PLATTER

Lobster, Shrimp, Oysters, Tuna Tartar
\$MP

CURRIED POTATO PUFFS

minted pea chutney
(Vegan)
\$75

GRILLED VEGETABLE BRUSCETTA

Toasted baguette, pesto, pecorino
(Vegan available)
\$120

ROASTED SQUASH TACOS

seasonal squash, walnut cream, sage, pomegranate
(Vegan available)
\$95





MILLER
EST. 1954

PLATED LUNCH SERVICE

OFFERED TO GROUPS 15-45 PEOPLE

LUNCH MENU 1

\$55 PP

CHOICE OF APPETIZER

DAILY SOUP

HAND-PICKED GREENS SALAD

Arugula, frisée, gem, pear,
white grapes

CHOICE OF ENTREE

TAVERN BURGER

Wagyu patty, pain au lait,
caramelized onions, truffle
aioli, aged Cheddar

COBB SALAD

Grilled chicken, smoked bacon,
cherry tomato, blue cheese,
crispy chickpeas, marinated
egg, oregano vinaigrette

FUSILI PRIMAVERA (V)

Grilled vegetables, chickpeas,
pine nut pesto

DESSERT

STICKY TOFFEE PUDDING

Vanilla custard, shortbread
crumble

LUNCH MENU 2

\$75 PP

CHOICE OF APPETIZER

CAESAR SALAD

Baby gem, romaine, pepper
bacon, Parmesan, lemon,
croutons

HAND-PICKED GREENS SALAD

Arugula, frisée, gem, pear,
white grapes

CHOICE OF ENTREE

STEAK FRITES

Chimichurri, fries

ROASTED SCOTTISH ORGANIC SALMON

New potatoes, Seasonal
greens, Sherry brown butter
almond sauce

FUSILI PRIMAVERA (V)

Grilled vegetables, chickpeas,
pine nut pesto

DESSERT

STICKY TOFFEE PUDDING

Vanilla custard, shortbread
crumble

NEW YORK STYLE CHEESECAKE

Seasonal compote

SELECTION OF SORBET/ICECREAM





PLATED DINNER SERVICE

OFFERED TO GROUPS 15-45 PEOPLE

DINNER MENU 1

\$85 PP

CHOICE OF APPETIZER

DAILY SOUP

CAESAR SALAD

Baby gem, romaine, pepper
bacon, Parmesan, lemon,
croutons

HAND-PICKED GREENS SALAD

Arugula, frisée, gem, pear, white
grapes

CHOICE OF ENTREE

8OZ STRIPLOIN

Creamy mashed potato, seasonal
vegetables, Brandy peppercorn
jus

ROASTED SCOTTISH ORGANIC SALMON

New potatoes, Seasonal greens,
sherry brown butter almond
sauce

FUSILI PRIMAVERA (V)

Grilled vegetables, chickpeas,
pine nut pesto

DESSERT

STICKY TOFFEE PUDDING

Vanilla custard, shortbread
crumble

NEW YORK STYLE CHEESECAKE

Seasonal compote

SELECTION OF
SORBET/ICECREAM

DINNER MENU 2

\$98 PP

CHOICE OF APPETIZER

DAILY SOUP

CAESAR SALAD

Baby gem, romaine, pepper
bacon, Parmesan, lemon,
croutons

CRAB CAKE

Tartar sauce, herbs, lemon

CHOICE OF ENTREE

12OZ STRIPLOIN

Caramelized onion mashed
potato, truffle & porcini demi

GRILLED BRANZINO

Lemon potatoes, Seasonal
vegetables, olive oil

FUSILI PRIMAVERA (V)

Grilled vegetables, chickpeas,
pine nut pesto

DESSERT

STICKY TOFFEE PUDDING

Vanilla custard, shortbread
crumble

NEW YORK STYLE CHEESECAKE

Seasonal compote

SELECTION OF
SORBET/ICECREAM



PLATED DINNER SERVICE

OFFERED TO GROUPS 15-45 PEOPLE

DINNER MENU 3

\$125 PP

CHOICE OF APPETIZER

DAILY SOUP

CAESAR SALAD

Baby gem, romaine, pepper bacon, Parmesan, lemon, croutons

HAND-PICKED GREENS SALAD

ARUGULA, FRISÉE, GEM, PEAR, WHITE GRAPES

CRAB CAKE

Tartar sauce, herbs, lemon

CHOICE OF ENTREE

20OZ BONE-IN RIBEYE STEAK

Caramelized onion mashed potato, truffle & Porcini Demi

GRILLED BRANZINO

Lemon potatoes, Seasonal vegetables, olive oil

CORNISH HEN

Herb crusted, honey glaze, chicken jus, mashed potato.

FUSILI PRIMAVERA (V)

Grilled vegetables, chickpeas, pine nut pesto

DESSERT

CHOCOLATE TART

Salted caramel, nut Brittle

STICKY TOFFEE PUDDING

Vanilla custard, shortbread crumble

NEW YORK STYLE CHEESECAKE

Seasonal compote





FOOD STATIONS

OFFERED TO GROUPS OF 40 PLUS
REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

SALADS

CLASSIC CAESAR SALAD - \$10 PP

Croutons, smoked peppercorn bacon, parmesan, lemon

HAND PICKED GREENS SALAD - \$8 PP

White grapes, watermelon radish, pear, candied walnuts

WALDORF CHOPPED SALAD - \$12PP

Frisee, butter lettuce, Apple, walnuts, white grapes, celery, cider ranch dressing

ENTREES

ROASTED SCOTTISH ORGANIC SALMON - \$28PP

Preserved lemon, beurre blanc

HONEY GLAZE ROASTED CHICKEN - \$26PP

Herb de Provence, brandy jus

ROAST PRIME RIB - \$45PP

Yorkshire pudding, red wine jus

STEAMED PEI MUSSELS - \$19PP

White wine broth, herbs, fennel, espelette, roast garlic

FUSSILI PRIMAVERA (V) - \$22PP

Grilled vegetables, chickpeas, pine nut pesto

ROASTED LAMB CHOPS (MP)

ROASTED BRANZINO - \$45PP

SIDES

TRUFFLE MAC&CHEESE - \$16PP

Canadian cheeses, mornay, white wine

ROASTED NEW POTATOES - \$10PP

Wild herbs, roasted garlic

GLAZED HEIRLOOM CARROTS - \$9PP

Wildflower honey, thyme

ROASTED BROCCOLINI - \$10PP

Garlic, pickled ginger chili, lemon

GREEN BEANS ALMONDINE - \$9PP

Brown butter, parsley, lemon

TRIPLE COOKED FRIES - \$9PP

Garlic aioli

ONION RINGS - \$9PP

Chipotle aioli





DESSERT

REQUIRED MINIMUM OF 20 PORTIONS PER SELECTED ITEM

DESSERT PLATTERS (EACH PLATTER SERVES 20)

FRUIT PLATTER - \$140 PER PLATTER

LEMON TART - \$110 PER PLATTER

CHOCOLATE TART - \$110 PER PLATTER

STONE FRUIT PAVLOVA - \$110 PER PLATTER

DESSERT STATIONS (MINIMUM 20 PORTIONS PER ITEM)

ASSORTMENT OF COOKIES - \$7 PP

ASSORTED SQUARES (MIN. 2 DOZ/FLAVOUR) - \$60/24PC

Rocky road

Lemon cranberry

Marble cheesecake

Coffee toffee brownie

NEW YORK STYLE CHEESECAKE - \$12 PP

APPLE CAKE, CINNAMON ANGLAISE - \$9 PP

STICKY PUDDING - \$9

SEASONAL COBLER - \$12

SELECTION OF SORBET/ICE CREAM - \$14 PP

COFFE/TEA STATION - \$6PP





EST **MILLER** 1857
TAVERN

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